AMENDMENTS TO THE CLAIMS

1. (Currently amended) A process for producing an oil-in-water type emulsion for light-exposing food comprising:

mixing ingredients comprising fat, nonfat milk solids, emulsifier and water into a mixture,

pre-emulsifying the mixture,

pasteurizing or sterilizing the mixture, and

homogenizing the mixture,

wherein the fat consists of non-milk fat, or non-milk fat and milk fat; the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50%, and the total amount of linoleic acid and linolenic acid is not more than 5%; the ratio of milk fat/total fat is not more than 0.95; the content of nonfat milk solids is 1 to 14% by weight; the amount of the fat ingredient is 15 to 48% by weight; the emulsifier is free from an unsaturated fatty acid~~, and~~; 0.04 to 0.5% by weight of tocopherol and 0.003 to 0.2% by weight of rutin are added to the oil-in-water type emulsion before undergoing photodegradation, and the oil-in-water type emulsion has photodegradation-resistance.

2-3. (Cancelled).

4. (Previously presented) The process according to claim 1, wherein the oil-in-water type emulsion is whippable.

5. (Currently amended) A method for preventing photodegradation of an oil-in-water type emulsion comprising fat, nonfat milk solids, water, an emulsifier, tochopherol and rutin, comprising:

preparing an oil-in-water type emulsion comprising fat, nonfat milk solids, water, an emulsifier, 0.04 to 0.5% by weight of tocopherol and 0.003 to 0.2% by weight of rutin,

wherein the fat is a non-milk fat, or non-milk fat and milk fat; the non-milk fat has such a constituent fatty acid composition that the total amount of lauric acid and palimitic acid is not

less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%; the ratio of milk fat/total fat is not more than 0.95; the content of nonfat milk solids is 1 to 14% by weight; the amount of the fat ingredient is 15 to 48% by weight; the emulsifier is free from an unsaturated fatty acid;

wherein the prepared oil-in-water type emulsion has photodegradation-resistance ~~and excluding preventing~~ without prevention of photodegradation with packaging.

6. (Cancelled).

7. (Currently amended) A process for producing an oil-in-water type emulsion for light-exposing food comprising:

mixing ingredients comprising fat, nonfat milk solids, emulsifier and water into a mixture,

pre-emulsifying the mixture,

pasteurizing or sterilizing the mixture, and

homogenizing the mixture,

wherein the fat consists of non-milk fat and the emulsion is a nonfat milk solid-containing oil-in-water type emulsion comprising 1 to 12% by weight of fat and 3 to 26% by weight of nonfat milk solids; the ratio of the nonfat milk solids to the fat ingredient in the oil-in-water type emulsion is not less than 1 relative to 1 of the fat ingredient; the non-milk fat has such a constituent fatty acid conposition that the total amount of lauric acid and palmitic acid is not less than 40%, the total amount of oleic acid, linoleic acid and linolenic acid is not more than 50% and the total amount of linoleic acid and linolenic acid is not more than 5%; the emulsifier is free from an unsaturated fatty acid~~, and~~; 0.04 to 0.5% by weight of tocopherol and 0.003 to 0.2% by weight of rutin are added to the oil-in-water type emulsion before undergoing photodegradation, and the oil-in-water type emulsion has photodegradation-resistance.

8. (Cancelled).

9. (Previously presented) The process according to claim 7, wherein the oil-in-water type emulsion is an emulsion for blending use.

10. (Previously presented) The process according to claim 7, wherein the oil-in-water type emulsion is an emulsion for blending into pudding, bavarois or jelly.

11. (New) The process according to claim 1, wherein the photodegradation is caused by irradiating light from a fluorescent lamp.

12. (New) The process according to claim 11, wherein the ratio of milk fat/total fat is 0.32 or more.

13. (New) The process according to claim 12, wherein the emulsifier is polyglycerol fatty acid ester composed of a saturated fatty acid.

14. (New) The process according to claim 5, wherein the photodegradation is caused by irradiating light from a fluorescent lamp.

15. (New) The process according to claim 14, wherein the ratio of milk fat/total fat is 0.32 or more.

16. (New) The process according to claim 15, wherein the emulsifier is polyglycerol fatty acid ester composed of a saturated fatty acid.

17. (New) The process according to claim 7, wherein the photodegradation is caused by irradiating light from a fluorescent lamp.

18. (New) The process according to claim 17, wherein the emulsifier is polyglycerol fatty acid ester composed of a saturated fatty acid.